

Application Serial No.: 10/049,876  
Applicants: William F. AFTOORA  
Response Filed: January 20, 2005  
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## **II. AMENDMENT TO CLAIMS - CLAIM LISTING**

The following listing of claims will replace all prior versions and listing of claims in the present application:

1. (Currently Amended) A flavored solid-form food product that is easily dispersible in aqueous liquids comprising:

an edible fat;

an edible starchy material;

a flavoring agent;

a solidifying agent; ~~and~~

an aqueous liquid; and

a preservative.

2. (Original) The flavored solid-form food product of claim 1, wherein the product comprises:

about 1 part of an edible fat;

about 0.5 to about 5 parts of an edible starchy material;

about 0.25 to about 15 parts of a flavoring agent;

about 0.25 to about 5 parts of a solidifying agent; and

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about 1 to about 5 parts of an aqueous liquid.

3. (Original) The flavored solid-form food product of claim 1, wherein the product comprises:

about 1 part of an edible fat;

about 1 to about 2.5 parts of an edible starchy material;

about 0.25 to about 4.5 parts of a flavoring agent;

about 0.25 to about 1.5 parts of a solidifying agent; and

about 1 to about 3 parts of an aqueous liquid.

4. (Original) The flavored solid-form food of claim 1, wherein the edible fat is selected from the group consisting of animal fat, vegetable fat and artificial fat substitutes.

5. (Original) The flavored solid-form food of claim 4, wherein the animal fat is selected from the group consisting of butter, lard, chicken fat, beef fat, pork fat, lamb fat, goose fat, duck fat and fish oil.

6. (Original) The flavored solid-form food of claim 4, wherein the vegetable fat is selected from the group consisting of margarine, vegetable shortening and vegetable oil.

7. (Original) The flavored solid-form food of claim 6, wherein the vegetable oil is selected from the group consisting of corn oil, sunflower oil, olive oil, cottonseed oil, canola oil, grapeseed oil, palm oil, soybean oil, peanut oil, and walnut oil.

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8. (Original) The flavored solid-form food of claim 1, wherein the starch is selected from the group consisting of wheat flour, rice flour, corn flour, potato flour, corn starch, rice flour, arrow root, tapioca and mixtures thereof.

9. (Original) The flavored solid-form food of claim 1, wherein the solidifying agent is selected from the group consisting of gelatin, pectin, guar gum, xanthan gum, locust bean gum, gum arabic, edible agar, tracaganth, carrageenan, alginate, modified food starch and mixtures thereof.

10. (Original) The flavored solid-form food of claim 1, wherein the flavoring agent is provided in the form of one selected from the group consisting of a liquid, syrup, base, powder, puree or concentrate.

11. (Original) The flavored solid-form food of claim 1, wherein the flavoring agent is one flavor selected from the group consisting of beef, chicken, turkey, lamb, pork, fish, seafood, vegetable, cream, egg, cheese, milk, buttermilk, fruit, citrus, nut, chocolate cocoa, cane sugar, brown sugar, molasses, corn syrup, high fructose corn syrup and artificial flavorings.

12. (Original) The flavored solid-form food of claim 11, wherein the seafood flavoring agent is selected from the group consisting of clam, oyster, lobster, shrimp, crab, scallop and crawfish.

13. (Original) The flavored solid-form food of claim 11, wherein the vegetable flavoring agent is selected from the group consisting of tomato, mushroom, garlic, celery, leeks, carrots, parsley, onion and mixtures thereof.

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14. (Currently Amended) The flavored solid-form food of claim 1, wherein ~~the roux further contains a~~ said preservative is selected from the group consisting of potassium sorbate, sodium benzoate and disodium ethylene diamine tetraacetic acid (EDTA).

15. (Currently Amended) The flavored solid-form food product of claim 1, wherein ~~the roux~~ the food product is adapted to be easily dispersible in aqueous liquids selected from the group consisting of water, milk, cream, vinegar, fruit juice, vegetable juice, meat stock, poultry stock, fish stock, seafood stock, vegetable stock, meat cook-out juice, fish cook-out juice, seafood cook-out juice and cooking alcohol.

16. (Currently Amended) A flavored solid-form food product that is easily dispersible in aqueous liquids comprising: an edible fat; an edible starchy material; of a flavoring agent; a solidifying agent; an aqueous liquid; and an edible bicarbonate, wherein said food product is substantially acid neutralized.

17. (Original) The food product of claim 16, wherein the product comprises:

about 1 part of an edible fat;

about 0.5 to about 5 parts of an edible starchy material;

about 0.25 to about 15 parts of a flavoring agent;

about 0.25 to about 5 parts of a solidifying agent;

about 1 to about 5 parts of an aqueous liquid; and

about 0.01 to about 1 part of an edible bicarbonate.

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18. (Original) The food product of claim 16, wherein the product comprises:

- about 1 part of an edible fat;
- about 1 to about 2.5 parts of an edible starchy material;
- about 0.25 to about 4.5 parts of a flavoring agent;
- about 0.25 to about 1.5 parts of a solidifying agent;
- about 1 to about 3 parts of an aqueous liquid; and
- about 0.01 to about 0.05 parts of an edible bicarbonate.

19. (Original) The flavored solid-form food of claim 16, wherein the edible fat is selected from the group consisting of animal fat, vegetable fat and artificial fat substitutes.

20. (Original) The flavored solid-form food product of claim 19, wherein the animal fat is selected from the group consisting of butter, lard, chicken fat, beef fat, pork fat, lamb fat, goose fat, duck fat and fish oil.

21. (Original) The flavored solid-form food product of claim 19, wherein the vegetable fat is selected from the group consisting of margarine, vegetable shortening and vegetable oil.

22. (Original) The flavored solid-form food product of claim 21, wherein the vegetable oil is selected from the group consisting of corn oil, sunflower oil, olive oil, cottonseed oil, canola oil, grapeseed oil, palm oil, soybean oil, peanut oil, and walnut oil.

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23. (Original) The flavored solid-form food product of claim 16, wherein the starch is selected from the group consisting of wheat flour, rice flour, corn flour, potato flour, corn starch, rice starch, arrow root, tapioca and mixtures thereof.

24. (Original) The flavored solid-form food product of claim 16, wherein the solidifying agent is selected from the group consisting of gelatin, pectin, guar gum, xanthan gum, locust bean gum, gum arabic, edible agar, tracaganth, carrageenan, alginate, modified food starch and mixtures thereof.

25. (Original) The flavored solid-form food product of claim 16, wherein the flavoring agent is provided in the form of one selected from the group consisting of a liquid, base, powder, syrup, puree or concentrate.

26. (Original) The flavored solid-form food product of claim 16, wherein the flavoring agent is one flavor selected from the group consisting of beef, chicken, turkey, lamb, pork, fish, seafood, vegetable, cream, milk, egg, cheese, fruit, citrus, nut, chocolate, cane sugar, brown sugar, molasses, corn syrup, high fructose corn syrup, cocoa and artificial flavorings.

27. (Original) The flavored solid-form food product of claim 26, wherein the seafood flavoring agent is selected from the group consisting of clam, oyster, lobster, shrimp, crab, scallop and crawfish.

28. (Original) The flavored solid-form food product of claim 26, wherein the vegetable flavoring agent is selected from the group consisting of tomato, mushroom, garlic, celery, leeks, carrots, parsley, onion, and mixtures thereof.

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29. (Original) The flavored solid-form food product of claim 16, wherein the food product further contains a preservative selected from the group consisting of potassium sorbate, sodium benzoate and disodium ethylene diamine tetraacetic acid (EDTA).

30. (Original) The flavored solid-form food product of claim 16, wherein the food product is adapted to be easily dispersible in aqueous liquids selected from the group consisting of water, milk, cream, vinegar, fruit juice, vegetable juice, vegetable stock or broth, meat cook-out juice, fish cook-out juice, seafood cook-out juice, and cooking alcohols.

31. (Original) The flavored solid-form food product of claim 16, wherein the edible bicarbonate is selected from the group consisting of sodium bicarbonate, calcium bicarbonate and potassium bicarbonate.

32. (Original) The flavored solid-form food product of claim 31, wherein the edible bicarbonate is sodium bicarbonate.

33. (Withdrawn) A method of preparing a flavored solid-form food product that is easily dispersible in aqueous solutions comprising:

heating a mixture comprising an edible fat and an edible starchy material to a temperature sufficient to produce a first molten mixture;

mixing a solidifying agent and a flavoring agent with an aqueous liquid to form a second mixture;

cooling said first molten mixture to a temperature sufficient to approximate the temperature of said second mixture;

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combining the first molten mixture with the second mixture to form a third mixture;

and optionally adding an edible bicarbonate to the third mixture;

introducing the third mixture into a desired mold; and

cooling said third mixture to a temperature sufficient to form a solid mass.

34. (Withdrawn) A method of preparing a flavored solid-form food product that is easily dispersible in aqueous solutions comprising:

heating a mixture comprising 1 part of an edible fat and about 1 to about 2.5 parts of an edible starchy material to a temperature sufficient to produce a first molten mixture;

mixing about 0.25 to about 1.5 parts of a solidifying agent and about 0.25 to about 4.5 parts of a flavoring agent with about 1 to about 3 parts of an aqueous liquid to form a second mixture;

cooling said first molten mixture to a temperature sufficient to approximate the temperature of said second mixture;

combining the first molten mixture with the second mixture to form a third mixture;

and optionally adding about 0.01 to about 0.05 parts of an edible bicarbonate to the third mixture;

introducing the third mixture into a desired mold; and

cooling said third mixture to a temperature sufficient to form a solid mass.